


## Pizza napoletana (The original)

1h 10 min 

1 

 7 min at 220°C (425°F, Gas mark 7) 

### Ingredients

For 2 large pizzas

Ingredients for the dough: 250 g Schär Classic white bread mix, 8 g fresh yeast, 250 ml lukewarm water, 1 pinch of sugar, 50 g potatoes, cooked and strained (roughly 1 potato), salt.

Ingredients for the topping: 200 g tomato sauce, salt, pepper, oregano, 150 g Mozzarella di bufala (buffalo mozzarella), chopped into cubes.

### Method

Stir the yeast into the water with a pinch of sugar. Knead together with the remaining ingredients to form a homogenous dough (kneading machine). Form two balls of dough and leave to rise in a bowl covered with cling film in a warm place for approx. 30 minutes (until the dough has doubled in volume). Use a rolling pin or your hands to shape the balls into 2 pizza bases (approx. 1 cm thick). Cover the bases with the seasoned tomato sauce and the buffalo mozzarella and leave to rise again for 10 minutes. Bake in a preheated oven at 220°C; for approx. 6-7 minutes.

